

**2002. PHYSALIS VIOLACEA.****Strawberry tomato.**

From France. Received through Mr. W. T. Swingle, February 13, 1899.

"Mexico tomato." Not very good to eat, but used in medicine. May be useful in hybridizing.

**2003. ATRIPLEX HORTENSIS.****Orach.**

From France. Received through Mr. W. T. Swingle, February 13, 1899.

"Good Henry." This is an old garden vegetable; a perennial. "Stems 5 to 6½ feet high, angular, and furrowed; flowers small, leaves broad, arrow-shaped, slightly crimped, soft, and pliable. The seed is sown where the plants are to stand, in the open ground, usually in drills. When the seedlings have made three or four leaves they should be thinned out, after which they require no further attention, except occasional watering in very dry weather. The plants bear hot weather pretty well, but soon run to seed, on which account it is advisable to make successional sowings from month to month. The leaves are eaten boiled, like spinach." (*Vilmorin.*)

**2004. SOLANUM MELONGENA.****Eggplant.**

From France. Received through Mr. W. T. Swingle, February 13, 1899.

"Very early violet De Barbentane." "This eggplant is one of the best. It comes from a region renowned for the production of vegetables, especially the finer varieties. Very productive, should be tried everywhere, especially in the regions where the summers are short and it is impossible to mature the ordinary varieties." (*Vilmorin.*)

**2005. ARCTIUM LAPPA.****Japanese burdock.**

From France. Received through Mr. W. T. Swingle, February 13, 1899.

"Giant large-leaved." According to Vilmorin this merits the serious attention of the plant breeder. Biennial, 5 to 7 feet high; involucre smooth, without the hooked spines which characterize the ordinary burdock. It produces several fleshy roots 12 to 18 inches long within 4 months from the seed. The roots, when cooked, are said to taste like bur artichokes and asparagus. The seed should be sown in drills 8 to 12 inches apart, about the middle of June. The roots may be cooked like those of salsify or vegetable oyster.

**2006. BASELLA RUBRA.****Basella.**

From France. Received through Mr. W. T. Swingle, February 13, 1899.

"White basella." Highly recommended by M. Henry Vilmorin as a summer vegetable. The leaves and young shoots are cooked like spinach. It is a vine which serves beautifully to cover arbors and outbuildings. The flowers are very pretty.

**2007. BASELLA CORDIFOLIA.****Heart-shaped basella.**

From France. Received through Mr. W. T. Swingle, February 13, 1899.

See No. 2006, to which this is closely related. Both vines are cultivated in India. The leaves are fleshy, and when cooked have a pear flavor.

**2008. OCIMUM BASILICUM.****Sweet basil.**

From France. Received through Mr. W. T. Swingle, February 13, 1899.

"Large violet." A tender annual, native of India. The leaves, which have a clove flavor, are used for flavoring soups, sauces, etc. The plants are erect, much branched, and leafy. The seed may be sown in rows and the plants thinned to 15 or 18 inches apart, or in hotbeds, and transplanted when the ground is warm. The plants are cut off close to the ground when in bud, and after curing in a warm dry place the leaves are pressed into cakes. Treated in this way and kept dry the leaves retain their flavor several years.

**2009. OCIMUM MINIMUM.****Dwarf basil.**

From France. Received through Mr. W. T. Swingle, February 13, 1899.

"Dwarf, compact, violet." A condiment; new variety, resembling No. 2008, but more dwarf and compact; the leaves are smaller.